

6- Hazy IPA 2.0

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **66 C**, Time **55 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **55 min** at **66C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (67.6%)	81 %	4
Grain	Pszeniczny	1 kg (27%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	15 g	60 min	15.6 %
Aroma (end of boil)	Sabro	15 g	5 min	15.6 %
Dry Hop	Citra	90 g	10 day(s)	15 %
Dry Hop	Sabro	30 g	10 day(s)	15.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Dry	11 g	---